



Veal and Peas Stew



Time: 45 min.

Difficulty: Easy

Ingredients (4 people)

- **Ingredients**

- Chopped Tomatoes 400g 400 gr
- Basil to taste
- Carrots 2
- Celery 1
- Cointreau to taste
- Flour to taste
- Onion 1
- Peas 7 oz.
- Veal 1.1 lbs

For this recipe we used:



Preparation

Finely chop the onion, celery, carrots and fry in a pan until golden.

Flour the veal stew meat, remove the excess flour and place in saucepan.

Bake until it is nicely browned and then deglaze with a hint of Cointreau.

Pour the **Pomi chopped tomatoes** and let cook for about 15 minutes.

Finally add the peas and finish cooking for another 10-15 minutes.